



Privy Supper Club in Los Angeles Featuring Master of Wine Jeannie Cho Lee



For our Privy Supper Club event, the second such affair in an ongoing array, we brought the world-renowned wine jetsetter Jeannie Cho Lee from Hong Kong to illustrate her extraordinary talents. She is one of the world's leading experts in the art of pairing wine for the Asian palate. She is the first and only ethnic Asian to receive the extremely prestigious Master of Wine designation. In addition to being an award-winning author, wine critic, judge and educator, her stunning accomplishments include penning wine columns and articles in several premiere publications such as the Wine Spectator and Revue du Vin. She is also the Contributing Editor for Decanter UK, a columnist for Hong Kong's South China Morning Post and China Business News. Receiving the impressive Vinitaly Award in 2009, her exemplary role of Master of Wine also extends to the Galaxy Macao Casino, and she serves as a consultant for Singapore Airlines as well. We are indeed very fortunate and certainly honored to have her vast knowledge and expertise present to highlight such a special evening.



Jeannie's wine and food pairing concept skilfully guided the sumptuous dinner proceedings with her long-perfected know-how. This remarkable concept revolves around the five flavors of the Asian palate, such as "Sour" and "Sweet", and the deliciously evocative cuisine these unique characteristics represent. Jeannie strongly believes that wines should be chosen for their versatility and ability to complement a wide and diverse range of Asian flavors. Each and every delicacy was enhanced by samplings of wines known for their superb harmony with Asian fare. Five exquisite vintages were served throughout the evening. The fifth and final bottle was provided by Privy member Jonathan Yi of Seoul-based Woonsan Group and Pete Perry of Dana Estates who sent a half case of their 2007 Onda D'Oro Napa Valley Cabernet, which was the official G20 Summit wine when it was in Seoul last time. Korean-owned Dana Estates has received some notoriety in the wine business when their 2007 Lotus Vineyard cabernet sauvignon received a perfect score from famed wine critic Robert Parker last year. We would like to thank them for their most gracious contributions.



Meanwhile, Chef Kris Yembamroong presided over the splendidly prepared dinner offerings, which encompassed a delicious, mouth-watering twelve course meal of regional Thai delicacies. The luxurious aromas transported us to the night markets of Changami. Kris is the mastermind behind the celebrated Night + Market at Talésai Rock n' Roll side of west Sunset Boulevard.

His fantastic enterprise was fittingly christened as one of the “99 Essential LA Restaurants” by Pulitzer prize journalist Jonathan Gold in October of 2011. His culinary craftsmanship specializes in simple, rustic Thai food, or what some refer to as “street food”, like succulent pork meat on skewers, fried chicken, salt crusted whole fish cooked “just right” on the grill. Thai BBQ utilizes a simple metal charcoal grill with coconut shells, which gives it the unique, unmistakable, and unforgettable taste-experience so intrinsic to northern Thailand cuisine. Kris’ crowning achievements are exemplified by both his mission statement and guiding philosophy: “Aharn Glam Lao”, which in the Thai vernacular means “We aim to make the most delicious and authentic food to facilitate drinking and fun-having amongst friends”. No words could illustrate the Privy Supper Club’s most enthusiastic endorsement of Kris Yembamroong’s culinary artistry better than that.



This most memorable experience was co-hosted by Privy CEO Stephen Liu, Producer Teddy Zee and Brian Liu, Founder/Chairman of LegalZoom.com. Some of the notable members who attended this dinner included John Suh, CEO of LegalZoom.com; OWN's Lisa Ling; Dr. Paul Song, SVP Berg Pharma LLC; and Mike Lee, VP Village Roadshow Pictures; along with Lorie Kim, Co-Founder of Wine TV; Ted Kim, EVP of CJ Entertainment; Kymber Lim, Executive at Digital Domain; Clifton Chang of Tech Coast Angels; Valentin Aguilar of Partner at Manatt, Phelps & Phillips LLP and LA foodie blogger Kevin Hsu of Kevin Eats.



Additional excitement was presented by an auction performed during the dinner festivities, where Privy CEO Stephen Liu auctioned five copies of Mastering Wine for the Asian Palate, recently published in June 2011, and thoughtfully provided by the author Jeannie Cho Lee. The auction raised \$3,500. Privy members contributed generously as usual. Donations went to Janet Liang, the Leukemia patient for whom Privy held another recent event to help her locate a donor match, and to raise additional funds for her medical expenses. It was a truly marvelous evening, which we will not soon forget. We are so thankful to have had the opportunity to spend time with Jeannie and our other guests. This was our second and very successful Privy Supper Club event, the first being held Shanghai, and we certainly intend to make this an on-going series of affairs. If you would like to co-host a future Privy Supper Club, please reach out to us.





You can purchase Jeannie Cho Lee's "Mastering Wine for the Asian Palate" and "Asian Palate" at Asian Palate Offerings site ([click here](#)).

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